CLAIMS

~~1. A weighting agent, comprising (i) at least about 92% resin acids; (ii) about 1% or less unknown compounds; wherein the weighting agent comprises fewer than 12 resin acids.~~

~~2. The weighting agent of claim 1, comprising at least about 94% resin acids.~~

~~3. The weighting agent of claim 1, wherein the weighting agent comprises fewer than 10 resin acids.~~

~~4. A beverage emulsion comprising an effective amount of the weighting agent of claim 1.~~

~~5. The beverage emulsion of claim 4, wherein the oil phase of the beverage emulsion comprises a citrus oil.~~

~~6. The beverage emulsion of claim 4, wherein the beverage emulsion is a beverage concentrate.~~

~~7. The beverage emulsion of claim 6, wherein the beverage concentrate is a beverage syrup for use in making citrus flavored soft drinks.~~

~~8. The beverage emulsion of claim 4, wherein the beverage emulsion is a finished beverage.~~

~~9. The beverage emulsion of claim 4, wherein the beverage emulsion is stable for greater than about 4 months.~~

~~10. The beverage emulsion of claim 4, wherein the beverage emulsion is stable for greater than about 6 months.~~

~~11.~~1. A method of making ~~the~~a glycerol ester of gum rosin weighting agent ~~of claim 1,~~ comprising:

(i) providing a ~~suitable starting material~~crude gum rosin;

(ii) purifying the ~~starting material~~crude gum rosin by a method selected from the group consisting of chemical purification methods, physical purification methods or a combination therein, thereby providing a refined gum rosin comprising between 80% and 99% resin acids; and (iii) reacting the refined gum rosin with glycerin, thereby providing the glycerol ester of gum rosin weighting agent.

~~12. The method of claim 11, wherein the suitable starting material is a crude gum rosin.~~

~~13. The method of claim 11, wherein the chemical method comprises the steps shown in Figure 1.~~

~~14.~~2. ~~-~~The method of claim ~~11~~1, wherein the physical method comprises vacuum distillation.

~~15.~~3. The method of claim ~~14~~2, wherein the vacuum distillation comprises molecular distillation.

~~16. The method of claim 11, wherein the weighting agent comprises at least about 92% resin acids.~~

~~17. The method of claim 11, wherein the weighting agent comprises at least about 94% resin acids.~~

~~18.~~4. The method of claim ~~11~~1, wherein the ~~weighting agent~~refined gum rosin comprises 10 or fewer types of resin acids.

~~19. A method of preparing the beverage emulsion of claim 4, comprising (i) preparing a water phase and an oil phase, separately; (ii) combining the water phase and the oil phase to provide a pre-homogenized composition; and (iii) homogenizing the pre-homogenized composition to provide the beverage emulsion.~~

~~20. The method of claim 17, wherein the beverage emulsion is a beverage concentrate or finished beverage.~~

5. The method of claim 1, wherein the chemical purification comprises (a) forming the isopropylamine or isopentylamine salt of the crude gum rosin; and (b) freebasing to remove the isopropylamine or isopentylamine, thereby providing purified gum rosin.

6. A weighting agent prepared by the method of claim 1.

7. A beverage emulsion comprising a weighting agent prepared by the method of claim 1.

8. The beverage emulsion of claim 7, wherein the beverage emulsion is a beverage concentrate or finished beverage.

9. The beverage emulsion of claim 7, wherein the beverage emulsion is an oil-in-water emulsion comprising a dispersed oil phase and a continuous aqueous phase.

10. The beverage emulsion of claim 9, wherein the dispersed oil phase of the beverage emulsion comprises at least one essential oil, edible oil or flavor oil, and said weighting agent.

11. The beverage of claim 10, wherein the flavor oil is derived from a citrus fruit.

12. The beverage of claim 11, wherein the citrus fruit is selected from the group consisting of lemons, limes, oranges, tangerines, mandarins, bergamots, and grapefruits.

13. The method of claim 1, further comprising adding the weighting agent to a beverage emulsion to provide a mixture and, optionally, homogenizing the mixture.

14. The method of claim 1, further comprising (iv) preparing a water phase and an oil phase, wherein the oil phase comprises the weighting agent (v) pre-homogenizing the water phase and oil phase to provide a premix, and (vi) homogenizing the premix, thereby providing a beverage emulsion.

15. The method of claim 1, further comprising diluting the beverage emulsion with water to provide a finished beverage.